

FRIDAY, APRIL 11, 1861.

THE FARM AND HOUSE.

HOW TO MAKE HENS LAY.

People would better understand this matter, says the *Country Gentleman*, if they considered for a moment the hen to be as she is, a small steamer, with an egg-making apparatus, and that she needs a constant supply of good food and pure water to keep the engine and its attachment up to its work. In addition to keeping before her, who have complete liberty, a constant supply of pure water, summer and winter, I have found that during the cool and cold weather of fall, winter and spring, a dough compounded as follows, fed one day, and then intermitted for two days, to produce excellent results: The three gallons of boiling water add one-half an ounce of common salt, a teaspoonful of Cayenne pepper, and four ounces of lard. Stir the mixture until the pepper has imparted considerable of strength to the water. Mounting the soil will have been dissolved, and the hen laid. Then, while yet boiling, add, stir in, and boil, one-half a pound ground tea, one-half a pound port wine, and two pounds of lard. When the result will be found satisfactory, take note—hens fed this way will be a good deal more inclined to set than when fed in the ordinary manner.

MANCHESTER, Penn., Feb. 11, 1861.—
ON YOUR MOTHER'S DAY, PRAY FOR A STONE OR
A BONE, AND YOU WILL GET ONE; BUT, IF YOU PRAY
FOR A MIND, YOU'LL GET IT.

JOHN SMITH,
Wines, Jams, Etc.

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